

VIRGINIA GREEN SUPPLIER HELPS THE JEFFERSON HOTEL SAVE ON FOOD AND ENERGY COSTS!

RD Fresh is a new product that reduces moisture content in commercial refrigerators, thus dramatically increasing the shelf-life of food. Cooling needs are significantly reduced as well.



Patrick Ehemann is the chef at The Jefferson in Richmond and is sold on RD Fresh. The removal of moisture immediately resulted in a significant temperature drop, allowing them to raise the cooler's set point and save money. Chef Patrick then noticed a dramatic increase in food shelf life. As a result, he is now expecting to reduce his food budget by 1-3% due to reduced spoilage.